

# The menus

## **EPHEMERAL MENU**

59€

### ***Amuse-Bouche***

#### ***Bouchot mussels***

In courgette cannelloni, green juice, lemon and herbaceous condiments

#### ***Yellow pollack***

Mashed cauliflower, radish and fresh blackberries

#### ***The fig***

Fig compote, pineapple cream, white chocolate-wasabi sauce, almond shortbread, pineapple cloud and its whipped ganache, pineapple sorbet

### ***Mignardises***

***Matching « Food & wine »***, Selection of 3 glasses of wine (8cl)

25€

## **TASTING MENUS**

Served for the whole table

### ***Amuse-Bouche***

***Inspiration of the Chef in a 4 courses menu 79€***

***Inspiration of the Chef in a 6 courses menu 99€***

### ***Mignardises***

***Matching « Food & wine »***, Selection of 4 glasses of wine (8cl)

35 €

***Matching « Food & wine »***, Selection of 6 glasses of wine (8cl)

55 €



# A la carte

## STARTERS

<b>Bouchot mussels</b>	21 €
In courgette cannelloni, green juice, lemon and herbaceous condiments	
<b>Green Zebra Tomato</b>	23 €
Stuffed with goat cheese, granny-smith heart, puffed rice, herbaceous gazpacho	
<b>Veal fillet</b>	25 €
Cooked with herbs, beets, red fruits and harrissa	
<b>Pork and Langoustine</b>	27 €
Pig popcorn, roasted pork belly, chawanmushi jelly	
<b>Lobster in three ways</b>	29 €
Barbecued lobster body with avocado and coconut, lobster claw in lemon caviar and shiso tartlet, lobster head in creamy coconut	

## MAIN COURSES

<b>Yellow pollack</b>	23 €
Mashed cauliflower, radish and fresh blackberries	
<b>Sachetti Burrata</b>	25 €
Green asparagus, mint and pepper, peas and pesto	
<b>Beef fillet</b>	30 €
Beef with seaweed, spiral of candied potatoes, samphire, pink onions	
<b>Pigeon</b>	30 €
Hay smoked pigeon, artichokes, cherries and reduced juice	
<b>Sea-Bass</b>	32 €
Sea-bass in puffed scales, carrots and citrus fruits	

## CHEESES

<b>Platter</b>	16 €
Matured cheeses from Maître Bordier	

## DESSERTS

<b>The fig</b>	15 €
Fig compote, pineapple cream, white chocolate-wasabi sauce, almond shortbread, pineapple cloud and its whipped ganache, pineapple sorbet	
<b>Raspberry tarragon soufflé</b>	17 €
Tarragon cream, raspberry jelly, tarragon gel, crunchy muesli, raspberry sorbet	
<b>The Exotic</b>	17 €
Coconut mousse, Victoria pineapple poached with coriander, passion fruit cream with vanilla, fresh mango, almond cookie, mango ice cream	
<b>Spicy Choc</b>	17 €
Chocolate cream with Espelette pepper, dark chocolate mousse, corn cookies, chocolate sauce with Jamaican pepper, white cheese sorbet	
<b>The Apple</b>	17 €
Vanilla mascarpone mousse, granny smith chutney with white balsamic vinegar, buckwheat crumble, apple sorbet	

